

August 14th and 16th

 It has been a busy week for us here at the homestead—harvesting, canning, curing, freezing, and getting new beds ready for fall crops like radishes and spinach. We also moved our chickens down the hill—from right by our house to beside the goats—since all our brush piles were too enticing to them (they do look just like giant nests) and our egg collections from the coop were on a steady downward trend as more and more of our hens laid their eggs in the piles. Now that they are down by the cabin again, they’re back to laying in the coop and they get more of our harvest discards as afternoon snacks.

 One new arrival in this week’s harvest is leeks! Leeks are like a more delicate refined onion. They are sweet and melting—chopped and sautéed, or broiled or grilled whole. The only trick to leeks is making sure to wash them thoroughly, as they do tend to accumulate grit in between their layers. One trick is to slice them in half the long way, then wash each half under running water. We’re also excited to have sweet corn this week from Rodney Winchester down the road. This corn is super sweet and fresh— once you shuck it, just throw it in boiling water for a minute or two and it is ready to eat.

* Bleu de Solaize Leeks
* Heirloom Tomatoes (Rose de Berne, Purple Cherokee, Black Prince, Green Zebra, Brandywine, Plum)
* Arugula
* Cucumbers (Lemon, Pickling, and English)
* Green Beans or Rainbow Filet Beans
* Kale (Red Russian or Curly)
* Sweet Corn
* Zucchini (Green, Yellow, Romanesca)—Full and Half shares Only
* Green King Broccoli

Recipe of the Week: Tomato, Onion, and Cucumber Salad

 Wash and slice ~1 cup (in halves for cherry tomatoes and in bite size pieces or slices for larger sizes). Thinly slice ¼ red onion. Wash and thinly slice 3-4 lemon or pickling cucumbers, or, 1 english cucumber (or some combination of the different varieties). Combine all veggies in a bowl and drizzle over the mixture ~2-3 tablespoons olive oil and ~1 tablespoon red wine vinegar. Add salt and pepper to taste. Toss until everything is coated in the dressing. Let sit for about 20 minutes before serving.